

# STANDARDS FOR OUTDOOR CARNIVALS AND FAIRS

*For Use by Unidocs Member Agencies or where approved by your Local Jurisdiction*

*Authority Cited: California Fire Code (CFC)*

These standards apply to individual tents, temporary structures, or membrane structures less than 200 square feet in area, and canopies less than 400 square feet in area used as outdoor carnival and fair booths. Permits and approval shall be in accordance with requirements of the local Fire Marshal.

## A. Definitions

For the purposes of this document, the following definitions shall apply:

**Cooking Booth** - Booth where food is prepared by a heating or cooking process such as, but not limited to, grilling, frying, barbecuing, flambé, deep fat frying, baking, warming, or boiling.

**Deep Fat Frying** - Any cooking operation or process whereby the product floats or is submerged in hot oil during the cooking process.

**Vendor Booth** - Any booth other than a cooking booth.

## B. Cooking Booth Construction and Location

1. All fabrics or membranes covering cooking booths shall be certified flame retardant or treated with a fire-retardant paint or spray.
2. Decorative materials shall be inherently fire resistive; or shall be treated with a fire-retardant paint or spray.
3. Flooring materials used within cooking booths and cooking equipment shall be non-combustible or fire-retardant. (*Exception: 3/8" plywood or similar material.*)
4. Each cooking booth shall have at least one exit-way, a minimum three (3) feet wide and 6'8" high. Booth frames shall not obstruct exit paths.
5. Cooking booths shall have a minimum clearance of ten (10) feet on at least two sides with clearance of at least ten (10) feet from any vendor booth.
6. A minimum ten (10) foot separation shall be provided between every ten connected cooking booths.

*Note: For items 1, 2, and 3, a flame test may be required for non-certified flame retardant or treated materials. A field flame test shall require a sample of material measuring 2 inches by 12 inches.*

## C. Cooking Equipment

1. All interior cooking equipment shall be of an approved type, and open-flame cooking shall be located a minimum of 18 inches from booth back/side drop materials.
2. Camping type stoves may be used only under the following conditions:
  - a. Fuel types shall be approved by the Fire Marshal;

- b. Kerosene or gasoline shall not be used to fuel stoves;
  - c. Liquid fuel shall not be added to stoves inside booths;
  - d. Fuel capacity for each appliance shall not exceed two (2) gallons;
  - e. Extra fuel shall not be stored inside booths.
3. Butane and propane equipment shall conform to the following:
- a. Maximum fuel quantity inside each booth shall not exceed ten (10) gallons;
  - b. Shut off valves shall be provided at each fuel source;
  - c. Cooking appliances shall have an ON-OFF valve located far enough away from the appliance to be safely shut off in case of fire;
  - d. The booth operator shall test all connections for leaks with a soap and water solution;
  - e. Fuel tanks shall be protected from damage and secured in an upright position;
  - f. Hoses shall be of a type approved for use with the equipment and fuel type;
  - g. Tanks not in use shall be turned off;
  - h. Extra fuel tanks shall not be stored in booths;
  - i. Unused fuel cylinders shall be stored in a secured position. Maximum outside storage is ten (10) gallons.

*Note: Specialized cooking equipment used outside of booths may have larger tanks when approved by the Fire Marshal.*

#### **D. Vendor Booth Construction and Location**

- 1. Each vendor booth shall have at least one exit-way, a minimum of three (3) feet wide by 6'8" high. Booth frames shall not obstruct exit paths.
- 2. Vendor booths shall have a minimum clearance of twenty (20) feet on at least one side, with clearance of at least ten (10) feet from any cooking booth.
- 3. A ten (10) foot wide separation shall be provided for every 200 lineal feet of vendor booths.

#### **E. Electrical Power**

- 1. Generators shall be placed only in locations approved for festival use.
- 2. Generators shall not be refueled during event hours. Extra fuel shall not be stored during event hours.
- 3. Smoking and open flames shall be prohibited within 25 feet of refueling operations.
- 4. Extension cords shall be of a grounded type, and approved for exterior use.

#### **F. Charcoal Cooking**

- 1. Use only an electric starter or commercially sold lighter fluid.
- 2. Charcoal cooking and storage of lighter fluid is prohibited inside booths.

3. Charcoal cooking shall be located a minimum of ten (10) feet away from booths and in areas away from public access.
4. Charcoal cooking shall be located at least ten (10) feet away from combustible structures and parked vehicles.
5. Coals shall be disposed of in metal containers approved by the Fire Marshal.

## **G. Deep Fat Frying, Flambé, and Open Flame Cooking**

1. Deep fat frying, flambé, and open flame cooking operations shall be located outside of booths and no closer than 18 inches from any combustible material.
2. Cooking areas shall not be accessible to the public.
3. Deep fat frying equipment shall be equipped with a temperature regulating device or other method of regulating temperatures approved by the Fire Marshal.
4. Separation shall be maintained with a minimum of three (3) feet clearance between deep fat frying and flambé or open flame cooking.

## **H. Fire Extinguishers**

1. Each cooking booth shall be equipped with a fire extinguisher with a minimum rating of 2A: 10B:C. Booths with deep fat frying or flambé cooking shall be equipped with an extinguisher rated for class “K” fires.
2. Cooking booths shall be equipped with visible and accessible fire extinguishers mounted adjacent to the exit.
3. For vendor booths, the maximum travel distance to a fire extinguisher with a minimum rating of 2A:10B:C shall not exceed 75 feet.
4. Each generator shall be provided with a fire extinguisher with a minimum 40B:C rating. The extinguisher shall be located near the generator and accessible at all times.
5. All fire extinguishers shall be serviced and tagged annually by a State-licensed contractor.

## **I. Miscellaneous**

1. All compressed gas cylinders shall be secured in an upright position.
2. All cooking areas shall be cleaned regularly to prevent the build-up of grease.

## **J. Fire Safety Tips**

1. Know where fire extinguishers are and how to use them.
2. Do not leave cooking unattended.
3. Do not wear loose-fitting clothing while cooking.
4. Remove trash accumulation regularly.
5. Keep combustible materials away from heat sources.
6. In case of an emergency, dial 9-1-1.